

Vietnamese Prawns, Nduja, Vinci Olive, Tomatade, Marinated Anchovies & Frisee Endive

Recipe by: Laurence Tottingham



“This dish is ideal for Valentines Day it’s based on a Puttanesca style dish, but anyone who knows the history of why that dish is called that should probably avoid using the name on Valentines Day!

I have used the green of the Frisée to wilt down with the rest of the base. Using the Nduja Sausage gives the dish richness and a kick, the olives and Anchovies give it freshness. For me it’s comforting and fresh, which is ideal for this time of the year as everyone is beginning to look forward to spring. The Prawns are from Vietnam,

I’m not usually a fan of frozen Seafood but these are some of the best prawns I have eaten and cooked with.

They are available from Direct Seafoods and they are reared in their natural environment of mangroves by an independent farmer who uses no antibiotics. Works well as a starter or could be used as parts of a main course.”

Prep Time: 10 minutes | Cooking Time: 10 minutes | Serves: 4 people

Ingredients

- 12 large Prawns
- 1 frisee endive
- 100g vinci olives
- 1 tbsp nduja sausage
- 10-15 marinated Anchovies
- 2 tbsp tomatade
- 1 red onion brunoise
- 1 clove crushed garlic
- Chopped flat-leaf parsley for garnish



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Method

1

Trim the dark green part of the frisee away from the white keep separate, wash both parts well.

2

In a large pan sweat down the onion & garlic in oil add the green part of the frisee and wilt down a little.

3

Add the nduja, tomatade, olives and a splash of water, cook gently for 5 minutes.

4

Finish with marinated Anchovies, black pepper and parsley.

5

Pan fry or grill the Prawns until cooked.

6

Arrange the Prawns on top of the puttanesca style dish, garnish with dressed white frisee leaves.